



TR3S menu

GOOD MOOD FOOD

Taste our
delicious
homemade
sangria based
on red wine
and cava



Unlimited
world tapas

Save water
drink Sangria

Cocktails and
Wine

Worry less eat
more Tr3s

Welcome at Tres Tapas

With us, it's all about having a nice meal together, sharing and enjoying the most delicious tapas! Our menu offers a wide selection of tasty, traditionally prepared dishes from different world cuisines.

We recommend ordering two to three dishes per person per round. For groups of eight or more, we offer two dishes per person per round.

Would you like to be surprised? Then choose a surprise round, where our chefs will put together a selection for you.

Complete your evening with one of our selected wines, a refreshing cocktail, or our homemade sangria.

In addition to this menu, we also have a special kid's menu with tapas dishes tailored to our youngest guests.

Enjoy, taste and experience an evening full of flavour!

Enjoy your meal!

Adults and 13+	42,70 p.p.
8 t/m 12	18,80 p.p.
4 t/m 7	13,50 p.p.
0 t/m 3	Free of charge

GET TO KNOW OUR OTHER CONCEPTS



3 ZUSSEN
RESTAURANT & LOUNGE

TR3S
BOUTIQUE HOTEL

Did you know that you can even stay the night at Tres?

View on www.tresboutiquehotel.nl



CHEF'S SPECIAL

Be surprised by one of the unique dishes created by our chef. Ask your host about today's specials

BREAD BASKET / BROODMANDJE

Freshly baked bread with homemade aioli and Mediterranean olives

PUMPKIN & FETA / POMPOEN & FETA

Pumpkin cubes with lamb's lettuce, red onion, feta and pumpkin seeds in a honey-thyme dressing

BEEF TATAKI

Thinly sliced beef, lightly seared and served with edamame, sesame, and a fresh ponzu dressing

TR3S CARPACCIO

Thinly sliced beef with Parmesan cheese, a seed mix, arugula, and truffle mayonnaise

PINCHOS CARPACCIO

Pinchos with carpaccio tartare, Parmesan cheese, and truffle mayonnaise

PINCHOS BRUSCHETTA

Pinchos with tomato, red onion, basil, balsamic glaze, and fresh parsley

PINCHOS BRIE

Pinchos with brie, pecans, and fig compote

SALMON TOAST

Baked crostini with fresh salmon tartare, creamy cream cheese, and dill

MELON & HAM / MELOEN & HAM

Thinly sliced Serrano ham with cantaloupe and galia melon

CALIFORNIA CRUSHI

Fried sushi with surimi, Japanese omelette and wasabi, an original twist on the classic

STEAK TARTARE / STEAK TARTAAR

Classic steak tartare with mustard mayonnaise, egg yolk cream, and toast

BEETROOT & GOAT CHEESE / RODE BIET & GEITENKAAS

Beetroot with soft goat cheese, walnuts, rocket and balsamic dressing

TUNA TOSTADA

Tostada filled with tuna, guacamole, chipotle mayonnaise and puffed rice

COLD DISHES

VIETNAMESE SPRING ROLL / VIETNAMESE LOEMPIA

Vegetarian spring roll, inspired by Vietnamese cuisine and served with chili sauce

CATALAN TOMATO SOUP / CATALAANSE TOMATENSOEP

Authentic Catalan soup, rich in pure and full flavors

SALMON FILLET / ZALMFILET

Baked salmon with beurre blanc and crispy potato

MUSTARD SOUP / MOSTERDSOEP

Creamy soup of coarse mustard and leek

NACHOS

Tortilla chips with warm cheddar, tomato salsa, guacamole, and spring onion

GARLIC MUSHROOMS / KNOFLOOKCHAMPIGNONS

Oven-baked mushrooms with tomato and herb butter, topped with Parmesan cheese

FRENCH FRIES WITH MAYO / FRIETJE MAYO

Crispy French fries served with mayonnaise

SWEET POTATO FRIES

Sweet potato fries with truffle mayonnaise, parsley, and Parmesan cheese

GAMBA'S PIL PIL

Spanish classic — prawns in hot olive oil with garlic, red pepper, and crispy Bread

CRISPY SHRIMP

Fried shrimp with lemon, piri piri mayonnaise, and parsley

CHICKEN PASTRY / KIPPASSTEITJE

Puff pastry filled with creamy chicken ragout and mushrooms

CURRY MASALA

Mild coconut curry with sweet potato, chickpeas, carrots, green beans, and basmati rice

GOAT CHEESE / GEITENKAAS

Warm goat cheese from the oven, wrapped in bacon and topped with honey and thyme

KOREAN FRIED CHICKEN

Crispy chicken with a sweet and spicy glaze, pickled vegetables, peanuts, and sesame

USA BURGER

Beef burger on brioche bread with cheddar, red onion, lettuce, pickles, and BBQ sauce

PUMPKIN RAVIOLI / POMPOENRAVIOLI

Ravioli filled with pumpkin, served with pumpkin cream, beurre blanc, and herb crumble

GRANDMA'S MEATBALL / OMA'S GEHAKTBAL

Traditional meatball in homemade gravy, served with mashed potatoes

HOT DISHES

DESSERT

MINI GYROS

Pita with spiced chicken gyros, tzatziki and parsley

CHICKEN SATAY / KIPSATÉ

Marinated chicken thigh with peanut sauce, prawn crackers, pickled onions, spring onions, and fried onions

FISH CASSEROLE / VISPANNETJE

A rich selection of fish and seafood in a creamy sauce with vegetables and fresh herbs

CHICKEN BURGER

Golden brown fried chicken thigh on a brioche bun with fresh lettuce, tomato and chipotle mayonnaise

SPARE RIBS

Slow-cooked spare ribs glazed with BBQ sauce and topped with spring onions and sesame seeds

CHORIZO CROQUETTES / CHORIZO KROKET

Creamy chorizo croquettes with homemade aioli

TR3S SCHNITZEL

Schnitzel with a golden-brown crust, served with mushroom cream sauce and fresh parsley

STEAK

Grilled steak with herb butter and fresh parsley

GYOZA

Japanese dumpling with spring onions, sesame seeds, and teriyaki sauce

BBQ HOTDOG

BBQ sausage in a soft hot dog bun, topped with chipotle mayonnaise and crispy onions

CAULIFLOWER GRATIN / BLOEMKOOL GRATIN

Cauliflower gratin with Emmental cheese and green herb crumble

BEEF STEW / RUNDERSTOOF

Slow-cooked beef with mashed potatoes, stewed pear, and fresh parsley

CHEESE CROQUETTES / KAASKROKETJES

Cheese croquettes filled with creamy cheese and a touch of arugula

BÖREK

Filo pastry filled with spinach and feta, topped with honey

ARANCINI

Golden brown risotto balls filled with wild mushrooms and truffle, served with truffle mayonnaise

CAKE BATTER / CAKEBESLAG

A playful combination of cookie dough, ladyfingers, and chocolate pops

TR3S APPLE CRUMBLE / TR3S APPEL CRUMBLE

Warm apple pie crumble served with vanilla ice cream

MONCHOU

Light cream cheese dessert with Bastogne crumble and cherries

CRÈME BRÛLÉE

Classic with vanilla and a crunchy caramel layer

SORBET

Fresh fruit salad with mango sorbet and strawberry sauce

TIRAMISU CLASSICO

The Italian classic with mascarpone, soft biscuit, and cocoa

BISCOFF CHEESECAKE

Biscoff cheesecake with speculaas crumble

CARROT CAKE

Carrot cake with speculaas spice mix and salted caramel syrup

FRENCH TOAST

Warm brioche with cinnamon ice cream, powdered sugar, and a hint of cinnamon

TARTELETTE CHOCOLAT

Tartelette filled with chocolate mousse and gingerbread crumble

DUBAI DESSERT

Rich dessert with chocolate, pistachio, and Crispy Kadayif

DAME BLANCHE

Vanilla ice cream with warm chocolate sauce and peanut crumble

 Winter Dishes

 Spicy

 TR3S Favorite

 Vegetarian

 Vegan